



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH
FOOD AND HOUSING DIVISION

Phone: (858) 505-6900 ♦ 1 (800) 253-9933 ♦ FAX: (858) 505-6848 www.sdcdeh.org



Labeling Requirements for Products Made in Cottage Food Operations



1) *Chocolate Chip Cookies with Walnuts*

2) *Decadent Delights*

3) *123 Sweet Treat Lane, Candyland, Ca 92123*

4) Ingredients: Enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat), walnuts, sugar, eggs, salt, artificial vanilla extract (water, alcohol, vanilla extractives), and baking soda.

5) Contains: Wheat, eggs, milk, walnuts

6) Net Wt. 3 Oz (85.049 g)

7) Made in a Home Kitchen

8) Registration #: DEH2014-FCFO-XXXXXX

OR

Permit #: DEH2014-FCFO-XXXXXX

9) Cottage Food Registration Issued by: County of San Diego DEH-FHD

OR

Cottage Food Permit Issued by: County of San Diego DEH-FHD



All labels of products from Cottage Food Operations (CFO) submitted for review must contain the information listed below. Labels missing any of the listed information will not be approved and will need to be resubmitted for review.

- 1.** Common name of the product.
- 2.** Name of Cottage Food Operation which produced the food (registered or permitted with DEH-FHD).
- 3.** Physical address of Cottage Food Operation (street number, street name, city, state, zip code).
- 4.** List of product ingredients in descending order by weight. If commercially made products are used as an ingredient, the ingredients of that product must also be listed (i.e. – Chocolate chips [sugar, chocolate liquor, cocoa butter, butterfat]).
Note: The list of ingredients may be on a secondary label affixed to a different location on the product. All other information must be included on the primary label that is affixed to the top or front of the product.
- 5.** A declaration on the label in plain language if the food contains any of the major food allergens allowed to be used as ingredients in Cottage Food Products such as milk, eggs, tree nuts, wheat, peanuts, or soybeans.
- 6.** The net quantity (count, weight, or volume) of the food product. It must be stated in both English (pound) units and Metric units (grams).
- 7. “Made in a Home Kitchen”** – This exact wording must be used, and must be printed in at least 12 point font.
Note: If labeled as “Repackaged in a Home Kitchen” then a description of any purchased whole ready-to-eat products not used as an ingredient must also be included on the label.
- 8.** Registration or permit number issued by **County of San Diego DEH-FHD**. **Class A** – Registration and **Class B** – Permit.
Note: This number will be provided when the Cottage Food Application is approved. For label submittal purposes, a placeholder may be used. The permit number will be 18 digits long.
- 9.** Name of the county issuing the Cottage Food Registration (Class A) or Permit (Class B) – e.g. County of San Diego DEH-FHD.

If the food label makes any nutrient content health claims, then a Nutrition Facts Panel must be incorporated into the label.

Note: The use of the following eleven terms are considered nutrient content health claims (nutritional value of a food):
free, low, reduced, fewer, high, less, more, lean, extra lean, good source, and light.